

MEAT HYGIENE 2011

1- Give a full account on

- a- Significance of the ante mortem inspection of meat animals
- b- Characteristics of suitable site of abattoir
- c- Immaturity and advanced pregnancy as abnormal conditions related to meat inspection
- d- Slaughter slab

2- Write about a- prophylactic measures for reducing the incidence of DFD and PSE meats

3- Effects of the animals stunning on the meat quality

4- Prescapular and mesenteric lymph nodes in beef carcasses

5- Procedure of postmortem inspection of slaughtered animals

5- Comment on abnormal odor and tastes of the flesh caused by certain feed and drugs given shortly before slaughtering

6- Facilities for personnel and vehicles washing at modern slaughter house

7- Postmortem finding and judgment of both fever and icteric carcass

5- Discuss these points

- 1- Veterinary certificate accompanying the emergency slaughtered animals
- 2- Importance of studying meat hygiene
- 3- Postmortem acidification of the muscles of the slaughtered animals
- 4- Drainage and lighting as important requirements in abattoir

MEAT HYGIENE 2012

1- Give full account on

- a- Judgment of TB in beef carcass
- b- Basic abattoir facilities

2- Write about

- a- Ritual slaughter
- b- Melanosis and Haemallymph nodes
- c- Principles of post mortem inspection of slaughtered animals
- d- Comment on poisoning enzymes and uremia in ram carcass
- e- Enzymes – based foam detergent and halogens for abattoir cleaning
- f- Beneficial and adverse effects of stunning animals on their meat quality

3- Discuss these points

- a- Objective of meat hygiene
- b- Decision if ante mortem inspection of meat hygiene
- c- Retropharyngeal and posterior mediastinal lymph nodes in bovine carcass

Please answer all the following

1- Give a full account on

- a- Facilities of suitable abattoir site and ante mortem and postmortem inspections
- b- Important requirements for modern abattoir
- c- Preslaughter treatment of meat animals in lairages
- d- Benefits of ante mortem inspection of animals prior to slaughter
- e- Procedure of postmortem inspection of liver , udder , head and lungs of a cow carcass

2- Write about

- a- Poorness and emaciation as prevalent abnormal condition in slaughtered animals
- b- Differential diagnosis between physiological and pathological fatty infiltration of inspected livers
- c- Method and signs of an effective electrical stunning of meat animals
- d- Dark cutting beef

3- Discuss three points

- a- Ante mortem findings and judgement of mature calf and a tetanized ewe
- b- Emergency slaughtered animals arriving an abattoir in the form of a dressed carcass
- c- Postmortem lesions and decisions of actinobacillosis and acute salmonellosis in beef carcass and blackleg and Caseous lymphadenitis in sheep carcass

MEAT HYGIENE 2014

Please answer all the following questions

1- Give a full account on

- a- Decisions of the ante mortem inspection of slaughter animals
- b- Hemorrhagic septicemia in buffalo submitted for slaughter
- c- Development of rigor mortis in slaughtered animals and poultry

2- Write about

- a- Affections justifying the emergency slaughter of meat animals
- b- postmortem finding, judgment of brucellosis & actinobacillosis in cattle
- c- Marking of the carcass

3- Discuss these points

- a- Postmortem inspection of the carcass, head and viscera of cattle
- b- Inflammation of different organs and tissues of inspected carcass

4- Comment on

- a- Jewish and Muslim methods of slaughter
- b- Lairages in the modern abattoir
- c- Tumors and Melanosis from meat hygiene view point

MEAT HYGIENE 2015

1- Describe the following

- a- Signs of generalized tuberculosis in bovine carcass
- b- Stamping of animals carcass at Egyptian abattoirs
- c- Facilities and decisions of postmortem inspection
- d- Suprasternal and lumbar lymph nodes in cattle carcasses

2- Discuss briefly all the following

- a- Types of on the rail line dressing system for cattle
- b- Pre-slaughter care during lairaging in abattoir
- c- Difference between Jewish and Muslims methods of slaughter
- d- Ageing and tenderizing of meat
- e- Beef muscles , localization , detection , judgment and control

3- Write short note about

- a- Vital and cold slaughter
- b- Judgement on icterus and FMD
- c- Ante mortem finding and judgment on rabid animals affection encountered during inspection of bovine live

Meat hygiene 2016

Give a full account on

1. Essentials of meat hygiene
2. Principles , facilities and decisions of postmortem inspection of dressed carcasses
3. Lymph nodes embedded in the mediastinal fat of cattle carcasses
4. Pathogenesis of the tuberculosis in bovine carcasses

Write about

1. Decisions of the Antemortem inspection of slaughter animals
2. Which is more humane, ritual or western method of slaughter
3. DFD beef: causes , properties , prophylactic measures for its prevention and judgement

Discuss these points

1. Differentiation –at abattoir – between
 - a. Poor and emaciated cow carcasses
 - b. Yellow-fatted and icteric sheep carcasses
 - c. Vital and cold slaughters
2. Judgement of the edematous and uremic carcasses
3. Cavernous haemangioma in bovine liver

Comment on

1. Types of abattoirs
2. Marking of the dressed carcasses